



Doughnut Fryers

Model CC-GDF30



See website for details

California Proposition
! 65 Warning !
WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.
 For more information visit: www.P65Warnings.ca.gov

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel front with galvanized side panels. Adjustable legs for leveling. Special flue design reuses exhaust heat for efficiency.

FRY TANK: Stainless steel tube type fry vat with cold zone for sediment to collect and lengthen shortening life. 1 1/4" diameter grease drain valve with drainpipe extension. 24" wide x 23 5/8" long wire lifting screen. Model CC-GDF30 features 170 lbs. fat capacity.

BURNERS: CC-GDF30 doughnut fryers feature efficient cast iron burners each rated at 30,000 BTU's. Model CC-GDF30 features (4) burners with 120,000 BTU.

CONTROLS: 200° - 400° F Snap Action thermostat control for precise temperature control and faster recovery. Combination safety valve, pressure regulator. Double safety hi-limit control. Thermopile pilot system. 1/2" rear gas connection with 3/4" adapter if needed.

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

SPECS			
Model #	Frame Size W x L x H	Tank Size W x L	Ship Wgt.
CC-GDF30	29 1/2" x 39 5/8" x 51 1/8"	24" x 24"	325 lbs.

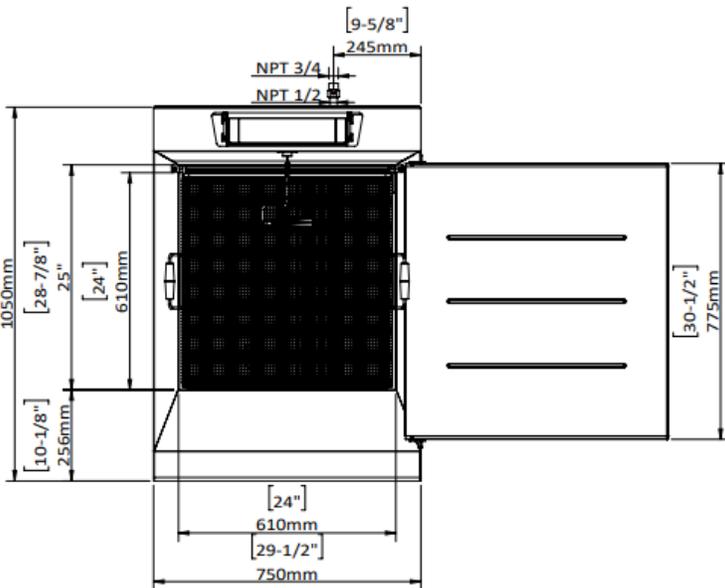
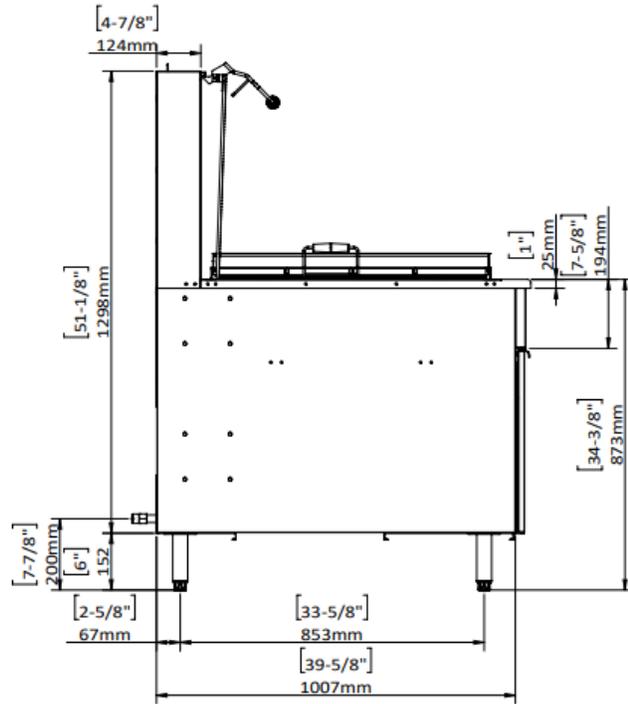
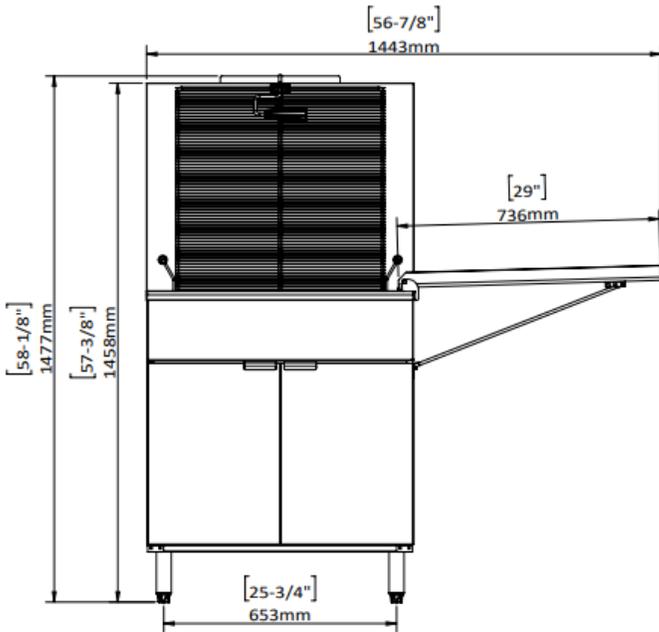
NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.





America's Oldest Stove Company
(Est. 1838)

CC-GDF30 schematics



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Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301

